

## **AMENDMENTS TO THE CLAIMS**

1. **(Currently amended)** A process for producing acidic gel foods of soybean protein, which comprises heating a 4-20% by weight solution of an acid-soluble soybean protein, ~~which is a soybean protein having a solubility of 90% or more at pH 4.5 or lower,~~ in water or a mixture of water and alcohol with pH 3.0-4.5, as it is, or after subjecting said solution to any one or more of (A) adjustment of said solution to pH 3.0-4.5, (B) addition of an acid having two or more acid groups in one molecule or a salt thereof, (C) addition of a salt of an acid other than the acid used in (B), and (D) addition of an anionic polymer to form a gel by gelation of the acid-soluble soybean protein.

wherein the acid-soluble soybean protein is a soybean protein having a solubility of 90% or more at pH 4.5 or lower, which is obtained by subjecting a solution comprising a soybean protein to one or both of (a) removal or inactivation of polyanionic substances, and (b) addition of a polycationic substance.

2. **(Cancelled)**

3. **(Original)** The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount of the acid or a salt thereof added in (B) is 0.1-10 mM.

4. **(Original)** The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount of the salt added in (C) is 5-200 mM.

5. **(Original)** The process for producing acidic gel foods of soybean protein according to claim 1, wherein the amount added of the anionic polymer is 2-30% by weight of the amount of the protein.

6. **(Original)** The process for producing acidic gel foods of soybean protein according to claim 1, wherein the heating is carried out at 60°C or more for 10 minutes or more.

7-12. **(Cancelled)**